



**TWO TREES**  
- BISTRO -

## APPETIZERS & SALAD BOWLS served after 11:30AM

### COBB SALAD ..... 20

*artisan greens, grape tomatoes, cucumbers, red onions, valbella smoked bacon, avocado, boiled hen's egg, alberta sylvan star gouda, sherry vinaigrette, chicken breast*

### TWO TREES KALE SALAD ..... 19

*broccoli, spinach, avocado, pears, radishes, greenland cucumbers, early dawn farm goat cheese, organic apple cider and raw honey vinaigrette*

### SOBA NOODLE BUDDHA BOWL ..... 23

*served cold. snap peas, fava beans, broccoli, cilantro, pickled red onions, scallions, avocado, soba noodles, tangy tamarind dressing*

### AHI TUNA POKE BOWL ..... 23

*organic quinoas, avocado, pickled carrots, seaweed, cucumbers, radishes, mango, microacres farm pea shoots, cucumber wasabi mayo*

### HOT SMOKED ALBERTA TROUT ..... 23

*crystal rill farm trout, fermented vegetable salad, heirloom tomatoes, fresh horseradish, crème fraiche, spiced pecans, microacres farm sunflower sprouts*

### NORDIC SPA DIP DUO ..... 19

*hemp seed and chickpea pulse, pesto tzatziki, vegetables, pita bread, corn chips*

### NORDIC CHARCUTERIE BOARD ..... 28

*local charcuteries, house pickled veg, truffle aioli, grilled artichoke, pickle mustard seed, sourdough & baguette*

### CANADIAN CHEESE BOARD ..... 28

*canada-sourced cheeses, continuously rotating upon availability and inspiration, house-made peach jam, grapes and dried fruit, crisps and sourdough bread*

### CORN CHIPS & GUAC ..... 16

*fresh house-made guacamole*

ADD TO YOUR  
SALADS OR MAINS

ATLANTIC SMOKED SALMON . . . . 9  
POACHED HEN'S EGG . . . . . 3  
CHICKEN BREAST . . . . . 8

## SANDWICHES & MAINS served with a small salad | gf and df options available

### CROQUE "NORDIC " ..... 23

*grilled brioche bread, valbella smoked ham, maple mustard, alberta sylvan star gouda, béchamel*

### HOUSE MADE SALMON GRAVLAX & AVOCADO. . . . 24

*open-faced on sourdough bread, dill cream fraîche, capers, avocado, kombucha, pickled red onions*

### CHICKEN PANINI ..... 23

*marinated grilled chicken, pickled apple, oka cheese, caramelized onions, arugula pesto*

### SPAGHETTI SQUASH POMODORO ..... 23

*grilled focaccia, garlic, basil, shallots, tomatoes, toasted pine nuts, early dawn farm goat cheese*

# TWO TREES

- BISTRO -

## SWEET TOOTH

LIME TART ..... 12 <i>summer berries, crispy meringue</i>	CHOCOLATE & AVOCADO PUDDING 12 <i>df, gf and vegan</i>	BASIL PANNACOTTA ..... 12 <i>fresh blueberries, lemon cream</i>
--	---	--

## DRINKS

### BOTTLED BEER | COOLERS

GRIZZLY PAW GRUMPY BEAR 330ml	8	PAMP FIZZ 330ml	9
MILL STREET ORGANIC 473ml	9	EAU CLAIRE EQUINOX MULE 330ml	9
RUTTING ELK 330ml	9	VILLAGE NEIGHBOUR PALE ALE 473ml	9
BLIND MAN IPA 473ml	9	MOTT'S CLAMATO CAESAR 330ml	9
WARDS CHERRY CIDER 330ml	9		

### WINE

WHITE	60Z	90Z	BTL	RED	60Z	90Z	BTL
CAMPAGNOLA PINOT GRIGIO <i>Italy</i>	14	19	55	HESTER CREEK CABERNET MERLOT <i>Okanagan, Canada</i>	16	21	60
CALLAWAY CHARDONNAY <i>California, USA</i>	14	19	55	J. LOHR CABERNET SAUVIGNON <i>California, USA</i>	18	26	75
OYSTER BAY SAUVIGNON BLANC <i>New Zealand</i>	15	19	55	LUIGI BOSCA MALBEC <i>Argentina</i>	18	26	75
ROSE OF THE WEEK <i>Please ask your Server</i>	16	21	60				

### SPARKLING

	375ML	750ML	50Z	BTL
VEUVE CLICQUOT <i>France</i>	75	145	11	55
	200ML		11	55
JEAN LOUIS CUVÉE -	-			